

Warm Banana Pudding Pound Cake That Tastes Like Pure Southern Comfort

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You Will Need

- 1 1/2 cups (340 g) unsalted butter, softened
- 2 cups (400 g) sugar
- 4 large eggs (room temperature)

OVEN
325°F

TIME
70 to 85 min

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INGREDIENTS

For the Cake:

- 1 1/2 cups (340 g) unsalted butter, softened
- 2 cups (400 g) sugar
- 4 large eggs, room temperature
- 3 cups (375 g) all-purpose flour
- 1 cup (240 ml) milk
- 1 package (3.4 oz) vanilla pudding mix
- 2 ripe bananas, mashed
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt

DIRECTIONS

1. Because you shared the full ingredient list but not the baking directions, this method uses a standard pound cake approach that fits these ingredients well.
2. Preheat your oven to 325°F. Grease and flour a bundt pan or tube pan thoroughly.
3. In a large mixing bowl, beat the softened butter until creamy. Gradually add the sugar and continue beating until the mixture is light and fluffy.
4. Add the eggs one at a time, mixing well after each addition.
5. In a separate bowl, whisk together the flour, vanilla pudding mix, and salt.
6. In another bowl or measuring cup, combine the milk, mashed bananas, and vanilla extract. Stir until blended.
7. Add the dry ingredients to the butter mixture in alternating additions with the banana-milk mixture, beginning and ending with the dry ingredients. Mix just until combined after each addition.
8. Pour the batter into the prepared pan and smooth the top.
9. Bake for 70 to 85 minutes, or until a toothpick inserted in the center comes out clean or with a few moist crumbs.
10. Let the cake cool in the pan for 10 to 15 minutes, then turn it out onto a wire rack.
11. Serve slightly warm, or cool completely and rewarm slices before serving for that extra comforting banana pudding feel.

SWAPS & NOTES

Very ripe bananas are best here because they mash easily and bring the strongest banana flavor.

If the bananas still look slightly yellow and firm, give them a little more time.

Instant vanilla pudding mix is the easiest choice for this recipe and gives the cake that creamy banana pudding vibe.

It also helps boost the moisture and tenderness of the crumb.

TIPS FOR SUCCESS

Do not overmix once the flour goes in.

Pound cake should be rich and dense, but overmixing can make it heavy instead of tender.

Use room-temperature eggs for a smoother batter and more even mixing.

Cold eggs can affect the texture of the creamed butter mixture.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/warm-banana-pudding-pound-cake-that-tastes-like-pure-southern-comfort/>